



COURSE DESCRIPTION

1. GENERAL

GENERAL			
SCHOOL	HUMANITIES		
DEPARTMENT	FOREIGN LANGUAGES, TRANSLATION AND INTERPRETING		
LEVEL	Undergraduate		
COURSE CODE	DE-2237	SEMESTER	2 nd
COURSE TITLE	Translation Greek – German II		
INDEPENDENT TEACHING ACTIVITIES		WEEKLY TEACHING HOURS	ECTS
Lectures, Lab Lectures		2	3
COURSE CATEGORY	Specific Background		
COURSE TYPE	Compulsory		
PREREQUISITES	-		
LANGUAGE OF TEACHING AND EXAMINATIONS	German / Greek		
THE COURSE IS OFFERED TO ERASMUS STUDENTS			
URL	https://dflti.ionio.gr/en/undergraduate-studies/courses/de-2237/		
ECLASS			

2. TEACHING RESULTS

Teaching Results
Upon completion of the course, students will be able to: <ul style="list-style-type: none">• understand the textual, linguistic and cultural particularities of cooking, bread & baking recipes which pertain to the textual category of general texts• identify and deal with the linguistic, cultural and textual problems that arise when translating this particular text type• have as sufficient command of the basic principles of the functional translation theory• understand and apply the translational approach to text analysis• effectively deal with challenges related to the translation of place names, first names, dialects, idioms. In particular, they will be able to choose the most appropriate techniques and justify their translation choices• understand the cultural differences between German and Greek• create bilingual term bases on issues that are central to cooking, bread & baking recipes
General Skills
<ul style="list-style-type: none">• Work in international environment

3. CONTENT

Short description: This course focuses on the Greek to German translation of cooking, bread & baking recipes which pertain to the textual category of general texts and can be rather lucrative for the professional translator, for they are, amongst others, a frequent translation task. The students learn to deal with the linguistic, cultural and textual issues and problems that emerge from the translation of this particular text type and with this particular translational directionality and they get familiar with the basic principles of the translation of cooking, bread & baking recipes from Greek to German. The translational approach used in this course is a functional one.

Week 1: The main textual, linguistic and cultural particularities of these three text types are introduced and the central principles for their translation are presented. The first source text to be translated by the students is analyzed in class (cooking recipe 1).



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Week 2: The translation (of the cooking recipe 1) is presented by 1-2 students in class with the help of electronic means (computer, projector). Their translation is then discussed, analyzed and compared, contrasted with the translation of the other course participants and, as far as needed, corrected. Source text number two (cooking recipe 2) is distributed to the student to be prepared for the next session.

Week 3: The translation (of the cooking recipe 2) is presented by 1-2 students in class with the help of electronic means (computer, projector). Their translation is then discussed, analyzed and compared, contrasted with the translation of the other course participants and, as far as needed, corrected. Source text number three (cooking recipe 3) is distributed to the student to be prepared for the next session.

Week 4: The translation (of the cooking recipe 3) is presented by 1-2 students in class with the help of electronic means (computer, projector). Their translation is then discussed, analyzed and compared, contrasted with the translation of the other course participants and, as far as needed, corrected. Source text number four (cooking recipe 4) is distributed to the student to be prepared for the next session.

Week 5: The translation (of the cooking recipe 4) is presented by 1-2 students in class with the help of electronic means (computer, projector). Their translation is then discussed, analyzed and compared, contrasted with the translation of the other course participants and, as far as needed, corrected. Source text number five (cooking recipe 5) is distributed to the student to be prepared for the next session.

Week 6: The translation (of the cooking recipe 5) is presented by 1-2 students in class with the help of electronic means (computer, projector). Their translation is then discussed, analyzed and compared, contrasted with the translation of the other course participants and, as far as needed, corrected. Source text number six (baking recipe 1) is distributed to the student to be prepared for the next session.

Week 7: The translation (of the baking recipe 1) is presented by 1-2 students in class with the help of electronic means (computer, projector). Their translation is then discussed, analyzed and compared, contrasted with the translation of the other course participants and, as far as needed, corrected. Source text number seven (baking recipe 2) is distributed to the student to be prepared for the next session.

Week 8: The translation (of the baking recipe 2) is presented by 1-2 students in class with the help of electronic means (computer, projector). Their translation is then discussed, analyzed and compared, contrasted with the translation of the other course participants and, as far as needed, corrected. Source text number eight (baking recipe 3) is distributed to the student to be prepared for the next session.

Week 9: The translation (of the baking recipe 3) is presented by 1-2 students in class with the help of electronic means (computer, projector). Their translation is then discussed, analyzed and compared, contrasted with the translation of the other course participants and, as far as needed, corrected. Source text number nine (baking recipe 4) is distributed to the student to be prepared for the next session.

Week 10: The translation (of the baking recipe 4) is presented by 1-2 students in class with the help of electronic means (computer, projector). Their translation is then discussed, analyzed and compared, contrasted with the translation of the other course participants and, as far as needed, corrected. Source text number ten (cake recipe 1) is distributed to the student to be prepared for the next session.



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Week 11: The translation (of the cake recipe 1) is presented by 1-2 students in class with the help of electronic means (computer, projector). Their translation is then discussed, analyzed and compared, contrasted with the translation of the other course participants and, as far as needed, corrected. Source text number eleven (cake recipe 2) is distributed to the student to be prepared for the next session.

Week 12: The translation (of the cake recipe 2) is presented by 1-2 students in class with the help of electronic means (computer, projector). Their translation is then discussed, analyzed and compared, contrasted with the translation of the other course participants and, as far as needed, corrected. Source text number twelve (cake recipe 3) is distributed to the student to be prepared for the next session.

Week 13: The translation (of the cake recipe 3) is presented by 1-2 students in class with the help of electronic means (computer, projector). Their translation is then discussed, analyzed and compared, contrasted with the translation of the other course participants and, as far as needed, corrected. Conclusions are drawn with regard to the translation of the general text type of cooking, bread & baking recipes and to the translational directionality Greek to German. Furthermore, conclusions are also drawn by the students on the helpfulness of the theoretical tools of functional translation theory with regard to the translation of this particular text type.

4. TEACHING AND LEARNING METHODS - EVALUATION

TEACHING METHOD	Face to face														
USE OF INFORMATION AND COMMUNICATION TECHNOLOGIES	Use of ICT in teaching.														
TEACHING STRUCTURE	<table><tr><td>Activity</td><td>Semester Workload</td></tr><tr><td>Lectures</td><td>13</td></tr><tr><td>Lab Lectures</td><td>13</td></tr><tr><td>Projects</td><td>15</td></tr><tr><td>Literature Study and Analysis</td><td>12</td></tr><tr><td>Practice and Preparation</td><td>22</td></tr><tr><td>Course Total (ECTS: 3)</td><td>75</td></tr></table>	Activity	Semester Workload	Lectures	13	Lab Lectures	13	Projects	15	Literature Study and Analysis	12	Practice and Preparation	22	Course Total (ECTS: 3)	75
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Practice and Preparation	22														
Course Total (ECTS: 3)	75														
EVALUATION OF STUDENTS	Final written exams.														

5. BIBLIOGRAPHY

Suggested reading:

Nord, C. (2014), *Η μετάφραση ως στοχευμένη δραστηριότητα - Εισαγωγή στις λειτουργικές προσεγγίσεις*. [Μετ. Σίμος Π. Γραμμενίδης, Δέποινα Δ. Λάμπρου]. Αθήνα: Δίαιλος.

Seel, O. I. (2015), *Εισαγωγή στη γενική μετάφραση. Μια λειτουργική προσέγγιση με βάση το ζεύγος γλωσσών ελληνικά/γερμανικά και τα κειμενικά είδη συνταγών μαγειρικής, διαφημιστικών κειμένων και τουριστικών οδηγιών*. (Ηλεκτρονικό βιβλίο στο πλαίσιο του προγράμματος «Κάλλιπος», Προσβάσιμο στο: <https://repository.kallipos.gr/handle/11419/2568>) ή απευθείας στο https://repository.kallipos.gr/pdfviewer/web/viewer.html?file=/bitstream/11419/2568/7/00_master_document_interactive.pdf

Vermeer, H. J. (1992) *Skopos und Translationsauftrag - Aufsätze*. Frankfurt am Main: IKO-Verlag für interkulturelle Kommunikation (thw; 2).